



## Gettysburg Compiler.

Tuesday Evening, October 7, 1884.

Democratic National Ticket.

FOR PRESIDENT,

FOR VICE-PRESIDENT,

HON. GROVER CLEVELAND,

of New York.

FOR VICE-PRESIDENT,

HON. THOMAS A. HENDRICKS,

of Indiana.

Democratic County Ticket.

President, Judge,

HON. WM. McCLEAHLIN, of Gettysburg;

Congress.

HON. WM. A. DUNCAN, of Gettysburg;

Congress-at-Large.

GEN. W. H. DAVIS, of Bucks Co.,

Associate Judges.

HON. A. L. BROWN, of Lancaster twn.,

Assembly.

P. H. STRUBINGER, of Berwick bor.,

N. W. HARTMAN, of Franklin twn.,

Sheriff.

SAMUEL EATON, of Monocacy twn.,

Captain of the Guards.

CICERO R. STODDARD, East Berlin bor.,

Registrar and Recorder.

L. S. STOXESFILER, Littlebury bor.,

County Treasurer.

GEORGE E. STOCK, of Gettysburg,

County Commissioners.

ABRAHAM SHELLY, N. Oxford bor.,

EMANUEL J. COOPER, of Franklin twn.,

Director of the Poor.

WM. F. THOMAS, of Straban twn.,

County Auditors.

JOHN A. SMYERS, of Huntington twn.,

Camer.

Dr. H. J. DUELL, of Gettysburg bor.,

Dr. J. N. DIXON, of Gettysburg.

DR.



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KEEPING WINTER APPLES.

To understand how best to preserve the apples through the winter—especially those who raise them only for family use—is a matter of some importance, as all must admit that, after all, the apple is the king of fruit. Those who have large orchards and make apple growing a leading branch of farming, supplying the market from the beginning to the end of the season, know all about the best methods of preserving the fruits until the first of June, and generally up to the first of May, when the strawberries and cherries make their appearance. Well, as to the way that we can preserve of the only one grown, necessary to supply the family needs also, we will give a few suggestions of the way to keep the fruit for a prolonged period. Of course, all apples should be hand picked, and washed so much care as to avoid all bruising, and sorted over for all defective ones, and those are defective and liable to rot, which have any portion of the skin removed or contain any evidence of the operation or presence of a worm. Pack in dry flour barrels, put in the head, pressing down the same firmly on the fruit, and place them in a perfectly dry shed or outhouse until there is danger of freezing, when the barrels should be removed to a dry cellar, and the fruit taken out and laid upon an elevated scaffold or shelves, spread out singly, which will admit of the stock being overhauled, decayed ones and those threatening decay being at once removed. The temperature of the cellar should be between 35 and 35 degrees; and where there is any excess of dampness let the boards on which the apples are placed be thoroughly sprinkled with fine lime. In sorting over the apples on all occasions, great care must be observed to avoid bruising or injury of any kind.

**DRUGS WARMLY.**—The season of changes in the temperature of the house and of the outer air is now more apparent, and not only do children grow more warmth in clothes, but adults also. Young people are dressed in mirth and pleasure, looking comfortable, but often with this underwear. If you ask them, they will assert that they feel warm enough, but they are perhaps not aware of how the heat of the warmth uses up the vital force which is used to carry on the various functions of the body, and so lessens them of strength and vigor. Dress warmly, no matter how plain or lacking in ornament; let comfort and health be the first consideration.

## A L. J. KNOWS.

**AN ASTONISHING STORY.**—A dog belonging to the B—s, which was a great favorite of theirs, and regarded as of unusually intelligent character, was captured with a varying crop at night. The family rebuked this charge on the ground that the dog was fastened into their kitchen at night, and was never left there by the servants came down in the morning.

The fathers, however, persisted that they knew the dog well, and had given him good treatment, including him money to escape them. When this was urged so strongly as to make it imperative on the B—s to take some further steps, one of the sons, the Master of the Kitchen, and watched the dog's behavior.

When they made up the young lady's bed, the dog seemed very restless and would not be left by her, and so she sent him to the window. To her surprise, the dog, instead of looking out, lay down and was asleep.

A little after midnight he got up, came to the bed, and sniffed around until he found the Master of the Kitchen, and was awake. Then he leaped into the window seat, lifted the catch of the shutters, and opened them. Then he undid the latches of the door, which he opened, and then disappeared.

After a long interval he came back, closed and fastened the window and shutters, and laid himself down again, but the Master of the Kitchen, who had left him sleeping on the door, to her surprise, the dog, instead of looking out, lay down and was asleep.

As soon as she heard the servants stirring, the lady rose softly and slipped through the doorway, and went to the window. She sprang up and made a dash at her with most undignified fury, for he saw that his secret was discovered and his character blasted, whom he now regarded as a hussy in spirit.

Venturately, she got the door fastened in time, and at once snatched the best chair in the room, and sat down, and a gun was brought, pointed through the aperture, and he was shot dead.—*Petroleum Review.*

**PRESERVING GRAPES.**—Among other methods of preserving grapes practised in Europe is this. The clusters are left attached to the canes, and the lower ends of the canes inserted in bottles of water, the bottles being so inclined that the clusters will hang free, without touching them. This method, which prevents the berries from shrivelling, is very successful in Europe with the exotic varieties of grapes. Our native grapes differ greatly in their keeping qualities, and while it may not succeed with all, we have little doubt that this method will preserve the varieties, and we have already suggested it as a possibility of trial for those who are interested, at least for those who are not.

English grape-growers have improved upon the use of bottles. Instead of bottles he makes use of troughs of glazed earthenware, which allow of much greater handling and economizes room. The troughs are sometimes inches long and about four inches in width and height. Along the sides, on the inside of the troughs, and at short distances below the lower edge, is a projecting ledge, under which the lower end of the cane is caught, while it rests upon the opposite edge of the trough, and allows the cluster of grapes to hang clear. These troughs may rest upon brackets driven into the wall of the fruit room. Of course water must be supplied as it evaporates from the troughs, and the temperature of the room should be kept as low as practicable without freezing. Those who wish to experiment upon keeping grapes in this manner will probably find bottles cheapest at first. Should the method we have described be tried, wooden troughs, carefully put together, and thoroughly coated with shellac varnish, may be used, at least in the experiment, as a substitute for those of earthenware. The clusters should not touch one another.—*American Can Agricultural.*

## BEER AS FOOD.

Miss Parlor, in one of her lectures on cooking, says: "The muscles of the neck and legs and certain portions of the animal's body are used constantly and are continually contracting and expanding, they become much tougher than other portions of the body. But they are also richer and more tender than those portions which are leaner, because there is a freedom of blood and nutrient to the muscles that are often exercised. Keeping that in mind, I am continually thinking of the animal as standing and moving, it is easy to remember what portions are tougher than others, and what portions are leaner, and what portions are tender, but less nutritious than others. It is important to remember that meat will not be tender unless it is cut across the grain of the meat by the butcher. There is a layer on the top of the loin the fibre of which runs in a different direction from the rest of the loin. As steaks are commonly cut this is tough but juicy and nutritious. If it is cut off separately from the rest and across its grain it makes one of the finest, tenderest, and at the same time the juiciest and most nutritious steaks in the whole animal. There is another small portion which is just as good, even though it is not cut across the grain."

It is a popular resort on top of the round, near where the loins hang. This is the best piece in the animal for making beef tea for invalids. The round, as its name is divided by the bone and a thin layer of fat into an upper and a lower portion. The lower portion is always tough, as its muscles are much used. The upper portion is tender and makes better steaks, while the lower part is better for potting and similar uses."

**CLOVERSEED.**—The importance of saving their own cloverseed is not appreciated by farmers generally. It is not difficult for every one who raises clover to save it, and to save it to his own seed, and have some to sell. It is an important and has easily to be saved, seed from our wheat, oat, or barley crops. When common clover is not raised with clover-seed, it is not easy to pull and clean the seed, even in such cases it is better to graze out with horses, and to let the horses do the work. There is no need of getting the seed entirely free from the haulms or trash, as it can be readily cleaned by hand in this condition. The seeds are dried up clover stalks in a few places which have not been stripped to their capacity. By removing a stalk as soon as the pods begin

to dry up, one can save from four to six bushels of seed per acre, which is better than to do without seed or to buy at the high prices which will rule next spring. We merely suggest this for the present emergency.

**SILVER TOMATO AND ONION PLUMES.**—Silver-toned pieces of glass, ten and eight large ones, have been over each coffee-cup in a dark, mottled and light shade over night. Next morning drain and put over the fire in a warming kettle, with a piece of vinegar and two of water, at boiling heat, shun half an hour, drain, and cover with the following hot preparation: Take four quarts of vinegar, add to it two pounds of white sugar, half a pound of white mustard, two tablespoonsfuls each of ground cloves, cinnamon, allspice and mustard. This mixture should boil 15 minutes before pouring over the pickle.

Mrs. J. KNOWS.

This Hudson River Apple Crop.—Apple plucking on the Hudson River will begin in earnest in two weeks, and all reports represent the crop as one of the finest ever raised, both in regard to quality and quantity. Grossing out the much of the fruit in a preserving kettle, with a piece of vinegar and two of water, at boiling heat, shun half an hour, drain, and cover with the following hot preparation: Take four quarts of vinegar, add to it two pounds of white sugar, half a pound of white mustard, two tablespoonsfuls each of ground cloves, cinnamon, allspice and mustard. This mixture should boil 15 minutes before pouring over the pickle.

Mrs. J. KNOWS.

The Great German Remedy for Pain.—Nervous, Sciatic, Lumbar, Backache, Headache, Toothache, Sore Throat, Quinsy, Swelling, Sore Eyes, Colds, Bruises, Frostbite, Burns, Nails, and other bodily aches.

FIFTY CENTS A BOTTLE.—Solely Original and Unquestioned Remedy for Pain.—The Charles A. Vogel Co., Gettysburg, Pa., U.S.A.

Mr. SAMUEL H. CLARKE, who lately died in Baltimore, weighed 582 pounds, and was buried in an casket coffin 6 feet 6 inches wide, and 8 inches high. His funeral services were conducted by Mr. Andrew Bittner.

Mrs. J. KNOWS.

Two Good Farms, Two Good Families.—"Are the girls good?"

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